

Bubbles

- 20 Nos Amours Brut** £22.00
South of France 125ML £5.50
A wonderfully quaffable fizz for any occasion with aromas of butter and cake. Fresh and harmonious sparkling wine. (1) 11% vol
- 21 Prosecco Spumante Botter** £26.00
Veneto, Italy 125ML £6.00
A zippy, refreshing and sherbet style fizz with delicate fruity notes and a soft creamy finish. (1) 11% vol
- 22 Laurent-Perrier La Cuvée Brut** £69.00
Champagne, France
In the top rank of Champagne houses, the style is light and elegant. Real finesse tops yeasty, fresh bread undertones, taut apple and citrus fruit. Complex, absolute purity. (1) 12% vol

Rosé Wine

- 23 Island Fox Zinfandel Blush** £18.00
Puglia, Italy 175ML £4.50
This is Italy's take on the ever-popular sweet Zinfandel rosé that California does so well! It is sweet and juicy with fruit salad flavours, a lighter body and lower alcohol. (4) 11% vol
- 24 Coreto Rosado** £18.00
Lisboa, Portugal 175ML £4.50
Award-winning wine for its intense fruity aromas, mouth-watering juiciness and crisp, fresh flavours of strawberries and raspberries. A great all-rounder. (2) 12% vol

Wine Guide

White, Rosé & Sparkling: 1 (driest) to 5 (sweetest)
Red: A (lightest) to E (deepest)

% Volumes may vary according to availability.
125ml glass available upon request.



Wines supplied by St Austell Wines,
St Austell Brewery Co. Ltd., Cornwall.

Wine Selection

THE

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HOTEL • RESTAURANT

White Wine

- 1 Rue des Amis Sauvignon Blanc** £18.00
Languedoc, South of France 175ML £4.50
Lovely fresh and floral aromas on the nose are balanced by tropical lychee and papaya on the palate with a delicious, well-balanced, lingering finish. (2) 12% vol 250ML £6.50
- 2 Le Prickly French Vermentino-Viognier** £18.00
Languedoc, South of France 175ML £4.50
Blending floral notes with fresh pear, peach and apricot jam. A full-bodied and well balanced white, creamy in texture and vibrant. Ample acidity in the lingering finish. (1) 12.5% vol 250ML £6.50
- 3 Frunza Pinot Grigio** £18.00
Banat, Romania 175ML £4.50
Lovely, opulent notes of grapefruit and peach. Light in body with melon and apple flavours on the palate resulting in a citrusy acidity. This is what Pinot Grigio should be. (1) 12% vol 250ML £6.50
- 4 Stringy Bark Creek Chardonnay** £18.00
South East Australia 175ML £4.50
A delicious Chardonnay blend with notes of melon and zesty freshness on the finish. (2) 13% vol 250ML £6.50
- 5 Lion Ridge Chenin Blanc** £20.00
Western Cape, South Africa
Leaps out of its skin with zesty lemon tropical freshness followed on by more rounded melon flavours. (3) 13% vol
- 6 La Baume Grande Olivette Viognier** £25.00
Languedoc, South of France
Bright straw yellow colour with powerful peachy aromas that leap from the glass. Mandarin zest, fresh apricot and candied orange vie for attention on the palate, full-bodied flavours that develop into a fresh and spicy finish. (2) 13.5% vol
- 7 Esk Valley Sauvignon Blanc** £29.00
Marlborough, New Zealand
Very lean and grassy with a mineral, citrus zing. It has an added complexity of asparagus pungency and bright nettle notes. Absolutely classic benchmark Sauvignon. (1) 13% vol
- 8 Lyme Bay Shoreline** £32.00
Devon, England
A wine for seafood; dry and refreshing with complex layers. This beautiful wine has subtle notes of rose petal, lemon, nettle and grapefruit. (2) 11% vol
- 9 Laurent Miquel Albariño** £33.00
Languedoc, South of France,
Aromas of grapefruit with a delicate floral overtone, the palate refreshing with ripe white peach flavours and a hint of lime on the finish. A soft yet crisp and aromatic white. (1) 13% vol
- 10 Petit Chablis Domaine Laroche** £39.00
Burgundy, France
Pale lemon-green, full rounded aroma and flavour making a sound finish. Very good quality for this junior appellation. (2) 12.5% vol

Red Wine

- 11 Sepa Moya Merlot** £18.00
Central Valley, Chile 175ML £4.50
Chile's signature red, with instantly recognisable plum, mocha and spice notes on the nose, abundant fruit on the palate, and a long finish. The oak influence is very subtle, the fruit forthright and pure. (C) 13% vol 250ML £6.50
- 12 Frunza Pinot Noir** £18.00
Banat, Romania 175ML £4.50
Flavours of cherry, raspberry and plums. This Pinot Noir has a balanced acidity, medium-body and slightly spicy finish. (A) 12.5% vol 250ML £6.50
- 13 Urmeneta Cabernet Sauvignon** £18.00
Central Valley, Chile 175ML £4.50
Dark, ruby colour, full of red fruit aromas, perfectly mixed with sweet vanilla and coconut notes. It has a fresh mouthfeel, medium body, soft tannins and a long, pleasant finish. (C) 13.5% vol 250ML £6.50
- 14 Rumours Shiraz** £18.00
Riverina, New South Wales, Australia 175ML £4.50
Sweet cherry fruit with silky cocoa and chocolate tannins. Intense black cherries are supported by hints of vanilla and earthy aromas making this a Shiraz worth discovering. (C) 13% vol 250ML £6.50
- 15 Huntersville Pinotage** £21.00
Swartland, South Africa
A superb young Pinotage. The flavours of this unique South African cultivar show ripe plum and fruitcake all beautifully integrated and then finished with subtle oak for a lingering aftertaste. (C) 14% vol
- 16 Old True Zin Zinfandel** £23.00
Puglia, Italy
Fruity with notes of plums, cherry jam and tobacco; spicy with an aftertaste of cocoa, coffee and vanilla. Organic - tick, oak-aged - tick, Californian - oh no, this is Southern Italy at its most jovial. (D) 14% vol
- 17 1000 Milhojas Crianza** £25.00
Rioja, Spain
Made from 75% Tempranillo and 25 % Garnacha this is an open and friendly Rioja filled with vanilla spice and baked red fruit. Full bodied but smooth enough to drink on its own. (D) 14% vol
- 18 Trueno Malbec** £29.00
Mendoza, Argentina
Ruby red with notes of raisins, chocolate, coffee, tobacco and caramel. Smooth and well balanced, purity of red and black berry fruits and a lingering finish. (E) 13.5% vol
- 19 Chianti Classico Castello d'Albola** £35.00
Tuscany, Italy
A traditional Chianti Classico with aromas of fruit cake and subtle spice and a complex yet balanced palate with herbal undertones. (D) 13% vol

*Wines on this list may contain sulphites, egg or milk products.
Please ask a member of staff should you require guidance.*